



MARTÍN CÓDAX

Anxo Martín

Founded in 1986, Bodegas Martín Códax stands as a prominent figure in the realm of Galician wines. Named after the most known Galician troubadour whose medieval poems, the oldest of Galician-Portuguese language, are preserved. In the poems, the troubadour sings to love and to the sea of our coastline.

Since its inception, Martín Códax has dedicated itself to not only producing exceptional wines but also preserving and promoting the essence of Galician culture. One of the notable aspects of Martín Códax is their strong connection to the local community. By collaborating with local farmers and viticulturists, the winery has fostered a mutually beneficial relationship that not only ensures the highest quality grapes for its wines but also contributes to the economic prosperity of the region. This focus on sustainability and support for local producers has played a pivotal role in maintaining the integrity of both the winery and the community it thrives in.

Martín Códax's deep respect for its land is evident in its vineyard management practices. The winery has embraced environmentally friendly methods, including organic and biodynamic farming, to preserve the rich biodiversity of the Galician landscape. By implementing these practices, the winery not only produces wines of exceptional character but also takes responsibility for the stewardship of the land for future generations.

In the world of wine, Martín Códax has become synonymous with the excellence and uniqueness of Galician viticulture. They embody the spirit of a region rich in tradition, culture, and a commitment to producing wines that reflect the very soul of Galicia.

The longest river in Galicia, the Minho, flows from Pedregal de Irima to the Atlantic Ocean. Along its course, legends tell of enchanted springs, cunning witches, and the Anxo Martín, a merman reigning over the Minho's fathoms, safeguarding its treasures. A blend of Treixadura (85%), Albariño (10%), and Godello (5%), this blend captures the essence of Anxo Martín's harmony with nature redolent with aromatic flowers, fresh herbs, and mineral depths.

ORIGIN

Spain

APPELLATION

D.O. Ribeiro

SOIL

Clay & granite

AGE OF VINES

10-20

ELEVATION

200 meters

VARIETIES

Treixadura, Albariño, Godello

FARMING

Sustainable

FERMENTATION

Stainless steel tanks

AGING

6 months on lees with regular bâtonnage, and then a second reductive aging in stainless steel for 6 months, vegan



ERIC SOLOMON
SELECTIONS

